



12 Inch Square Fry Pan

Model CEO64SF

(Place product image here)

INSTRUCTION MANUAL

Save these instructions



Dear Valued Customer

Thank you for purchasing a *CASCADÉ* appliance.

We understand the importance of your purchasing decision, and appreciate your final choice to introduce this *CASCADÉ* product into your home.

Your *CASCADÉ* appliance is recognised as a quality product at an affordable price, and is proudly supported by our after sales service team. We encourage you and your friends to choose from the range of *CASCADÉ* appliances available exclusively to The Warehouse.

TECHNICAL INFORMATION

Please make sure that your house installation voltage corresponds to the voltage marked on the appliance.

Mains supply: 230-240V ~ 50 Hz – AC only
Power rating: 1200 Watts

SERVICE HELPLINE

In the unlikely event of failure or for product information please contact the below help lines during normal working hours.

New Zealand call 0800 89 85 80
Email: service@orientalpacific.com



IMPORTANT SAFEGUARDS

For your safety when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Carefully read these instructions before using your appliance for the first time.
2. Keep out of reach of children. This appliance is not intended for use by young children or infirm persons without supervision. Young children must be supervised to ensure that they do not play with the appliance.
3. This product has been designed to cook food only.
4. **VERY IMPORTANT:** To protect against the risk of electric shock, do not immerse appliance, plug or cord set in water or other liquids. Do not use near washbasins or sinks. Ensure that the outside of the appliance does not get wet (water splashes etc.) and do not use it with wet hands.
5. Do not touch hot surfaces. Use handle. Use extreme care if moving fry pan with hot oil, water or other liquids.
6. Unplug from mains outlet when fry pan is not in use, in storage, before attaching or removing accessories, and before cleaning.
7. An appliance dropped or damaged should not be used until examined by a service engineer.
8. Do not abuse the power cord. Never carry the appliance by the cord or yank it to disconnect it from the mains outlet. Disconnect the power cord from the mains outlet by grasping the plug and pulling it out.
9. Do not permit the mains lead to come in contact with hot objects. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent, or a similarly qualified person to avoid a hazard.
10. Do not let the cord hang over edge of table or counter.
11. If using an extension cord with your appliance, check that it is correctly wired and rated for its use.
12. The appliance should not be used outdoors, placed near a hot gas or electrical burner or placed in a heated oven.
13. An appliance should never be left unattended when plugged in.
14. This appliance must be earthed.
15. Use this appliance only for its intended use. Use only genuine attachments supplied by an authorized service dealer. **ONLY USE THE TEMPERATURE CONTROLLER SUPPLIED.**
16. This appliance is intended for household use only and not for commercial or industrial use.
17. If appliance is to be used by a third party, please supply the instruction manual with it.
18. No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.

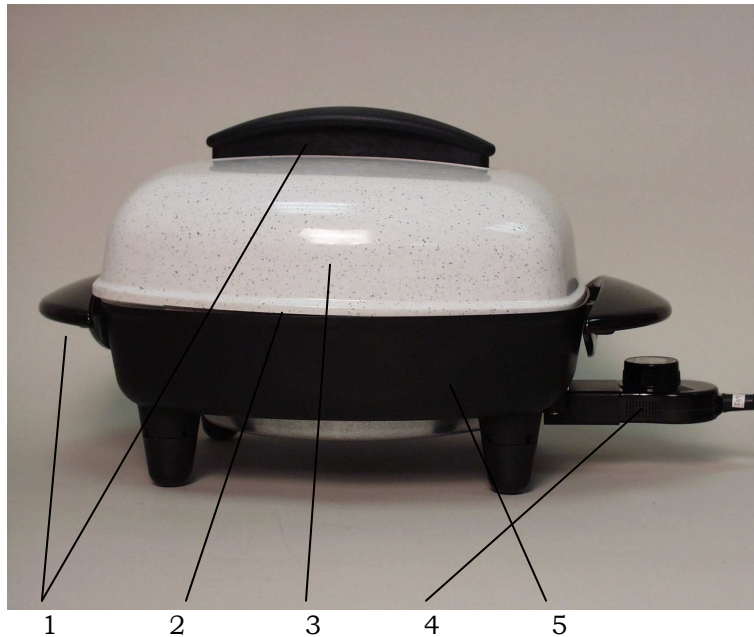
CAUTION

Do not attempt to service this appliance yourself. Refer servicing to qualified service personnel.





LIST OF COMPONENTS



1. Handles
2. Steam vents
3. Lid
4. Temperature controller
5. Cooking pan



BEFORE INITIAL USE

Carefully unpack the fry pan and remove all packing material from the appliance. Ensure all handles are correctly fastened. Clean the body of the fry pan using a soft damp cloth and dry it afterwards with a dry towel. **Do not immerse in water.** Condition the fry pan before use. Apply cooking oil to the non-stick coating with a towel or cloth. Wipe off the excess oil. The appliance is then ready for use.

OPERATION

- Place the fry pan on a stable flat heat resistant surface to avoid any accident or possible damage to the fry pan or surrounding surface.
- Attach the temperature controller to the fry pan, making sure to attach it firmly into its socket. Ensure temperature control is set to 'Off' position. Never insert power plug into live mains supply plug before plugging into fry pan.
- Insert the power plug into an earthed wall socket corresponding with the requirements of 230-240V ~ 50 Hz - AC only.
- Adjust the temperature control to the desired temperature setting. Indicator light will come on, indicating heating. When the desired temperature is reached the light will turn off.
- The fry pan is now ready to add food.
- Do not use metal tools as the non-stick coating may be damaged. Use wooden or plastic coated spatulas.
- Select low temperature to keep food warm when cooking has finished for serving. If removing food immediately, turn temperature controller to 'Off' position, disconnect power plug from mains supply. Remove temperature controller from fry pan socket.



CARE AND CLEANING

- Always disconnect from the power supply before cleaning and remove temperature controller from fry pan socket.
- Allow the fry pan to cool completely before cleaning
- DO NOT ATTEMPT TO COOL THE FRY PAN BY POURING COLD WATER ONTO HOT SURFACES AS THIS MAY WARP THE FRY PAN.
- To clean the fry pan, use a soft cloth and hot soapy water. Dry the appliance afterwards with a dry towel. Ensure that no moisture enters the appliance inlet socket. Do not immerse the fry pan in water. Do not use solvents to clean plastic parts. Liquids such as solvents, petrol and oils that contain chemical substances may damage, corrode or destroy the plastic parts of the appliance.

STORAGE: Unplug fry pan from the mains outlet and allow it to cool. Clean as instructed above. Store in its box or in a dry place. Store the cord loosely coiled.



COOKING GUIDE

The following guide gives an indication of cooking times.

Food	Temp. Setting	Approx. Cooking Time
Pancakes	190°C	1-3 Minutes
French Toast	175°C	4-5 Minutes
Bacon	190°C	4-7 Minutes
Hash Browns	200°C	8-10 Minutes
Eggs	150°C	2-5 Minutes
Fish	180°C	6-9 Minutes
Pork Chops	190°C	10 Minutes
Sausages	180°C	10 Minutes

Times and settings may vary depending on quantities.

Warranty Card

This product is guaranteed against faulty materials and workmanship for a period of two years from the date of purchase with proof of purchase. The obligation to the purchaser under this warranty is limited to servicing the unit and replacing defective parts or refund when the product is returned freight prepaid to the retailer with proof of purchase. This warranty becomes void if the product has been tampered with, damaged by accident, damaged in any other way by improper use or has been purchased second hand. All production orders have quality inspections. In the unlikely event of a deficiency, please contact the retailer from which this product was purchased.

WARRANTY FOR APPLIANCES USED COMMERCIALY LIMITED TO 90 DAYS

Type of Appliance: _____

Model No.: _____ Purchase Date: _____

Product Purchased From: _____

Your Name: _____

Address: _____

Phone Number: _____

IMPORTANT!

Please retain this warranty card along with your purchase receipt. Please do not post to the retailer. If service or a warranty claim is required, both of these documents are to be returned with the appliance to your retailer, otherwise a fee may be charged or warranty declined. For technical help contact the helpline.

Technical Assistance Helpline

New Zealand call Toll Free 0800-898580

Australia call Toll Free 1-800-858011

Email service@orientalpacific.com